
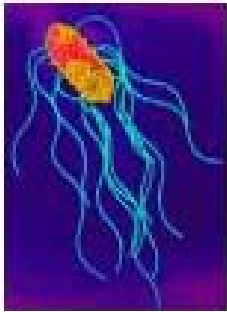
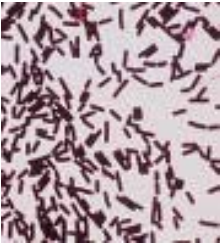


# Control of Foodborne Diseases in Food Service Establishments

## Food Code Fact Sheet # 9

GERM	SOURCE	FACTORS	PREVENTATIVE MEASURES
<p><i>Staphylococcus aureas</i> (Staphylococcal food poisoning)</p> 	<ul style="list-style-type: none"> <li>Workers' noses, hands, hair, intestines, boils</li> <li>Infected sores and cuts</li> </ul>	<ul style="list-style-type: none"> <li>Workers touching cooked foods</li> <li>Keeping food at room temperature</li> <li>Storing foods in large pots in refrigerators</li> <li>Holding foods at warm (bacterial growing) temperautre</li> </ul>	<ul style="list-style-type: none"> <li>Wash hands after coughing, sneezing, smoking, going to the toilet</li> <li>Practice good personal hygiene</li> <li>Cool foods rapidly</li> <li>Put foods in shallow pans in refrigerators</li> <li>Keep cold foods at 41° F or below</li> <li>Keep hot foods at 140° F or above</li> <li>Cover infections with waterproof dressing or band-aid</li> <li>Restrict workers with diarrhea or colds from touching foods</li> <li>Wear foodgrade disposable gloves when handling ready-to-eat foods</li> </ul>
<p><i>Salmonella</i> (Salmonellosis)</p> 	<ul style="list-style-type: none"> <li>Intestinal tract of man and animals</li> <li>Surfaces of meat and poultry</li> <li>Unpasteurized egg products</li> </ul>	<ul style="list-style-type: none"> <li>Inadequate cooking</li> <li>Cross-contamination of cooked foods from raw foods by contact with common equipment or with hands</li> <li>Keeping food at room temperature</li> <li>Storing foods in large pots in refrigerators</li> <li>Holding foods at warm (bacterial growing) temperatures</li> <li>Inadequate cleaning of equipment</li> <li>Inadequate reheating of cooked foods</li> </ul>	<ul style="list-style-type: none"> <li>Cook foods to internal temperature of 165° F</li> <li>Use separate equipment for raw and cooked products</li> <li>Cool foods in shallow pans in refrigerators</li> <li>Keep foods at 41° F or below</li> <li>Keep foods at 140° F or above</li> <li>Reheat leftover foods to 165° F</li> <li>Clean and disinfect kitchen utensils and equipment</li> <li>Wash hands after visiting toilet and handling raw foods of animal origin</li> <li>Restrict workers with diarrhea or fever from touching foods</li> <li>Wear foodgrade disposable gloves when handling ready-to-eat foods</li> </ul>
<p><i>Clostridium perfringens</i> (Clostridium perfringens gastroenteritis)</p> 	<ul style="list-style-type: none"> <li>Intestinal tract of man and animals</li> <li>Surfaces of meat and poultry</li> <li>Soil</li> <li>Dust</li> </ul>	<ul style="list-style-type: none"> <li>Keeping foods at room temperature</li> <li>Storing foods in large pots in refrigerators</li> <li>Holding foods at warm (bacterial growing) temperatures</li> <li>Workers touching cooked foods</li> <li>Inadequate reheating of cooked foods</li> </ul>	<ul style="list-style-type: none"> <li>Cool foods rapidly</li> <li>Put foods in shallow pans in refrigerators</li> <li>Keep cold foods at 41° F or below</li> <li>Keep hot foods at 140° F or above</li> <li>Reheat leftover foods to 165° F</li> <li>Wash hands after going to toilet, handling raw meat, and doing activities other than food preparation</li> <li>Clean and disinfect kitchen equipment</li> <li>Restrict workers with diarrhea from touching foods</li> <li>Wear foodgrade disposable gloves when handling ready-to-eat foods</li> </ul>